

SMALL PLATES

CHAR-GRILLED OCTOPUS (D)

Spanish Octopus, Mashed Potato, Black Olive Tapenade, Grilled Lemon

PRAWNS SAGANAKI (D,S)

Cherry Tomato Sauce, Oregano, Greek Feta

FRIED BABY CALAMARI

Saffron-Lemon Mayonnaise, Lemon

GREEK MEATBALLS

Angus Beef, Slow Roast Tomato Sauce, Toasted Sour Dough

BEEF CARPACCIO

Black Angus Beef, Bone Marrow, Sundried Tomato, Rocket, Lemon Vinaigrette

DIPS & PITA

Tzatziki, Roast Pepper & Feta, Hummus

FRENCH ONION TART

Caramelized Onion, Black Anchovies, Kalamata Olives, Thyme

SOUP & SALADS

SEAFOOD SOUP (D,S)

Saffron Fish Broth, John Dory, Sea Bass, Tiger Prawns, Black Mussels
Served with Toasted Baguette

SLOW ROASTED

TOMATO & BASIL SOUP (D)

Basil Oil, Garlic Croutons

SEAFOOD SALAD (S)

Prawns, Calamari, Scallop, Octopus, Confit Peppers, Celery Hearts, Oregano

NICOISE SALAD

Grilled Tuna, Haricots Verts, Kalamata Olives, Cherry Tomatoes, Kipfler Tomato, Anchovies, Soft Boiled Egg, Baby Gem, Lemon Vinaigrette

CLASSIC CAESAR SALAD (D)

Baby Gem, Turkey Bacon, Grana Padano Cheese, Herb Croutons, Chives

Add On:

Grilled Herb Chicken Breast (D)

Grilled Lemon Prawns (D,S)

GREEK SALAD (V,D)

Roma Tomato, Cucumber, Green Pepper, Kalamata Olives, Greek Feta, Capers, Oregano

VEGAN SALAD (V,N,H)

Quinoa, Barley, Lentils, Heirloom Tomatoes, Pomegranate Seeds, Walnuts, Dates Honey Dressing

FARMERS MARKET SALAD (V,N,D)

Organic Squash, Heritage Carrots, Griddle Brocolini, Goat Cheese, Hazelnuts

BURGERS & WRAPS

WAGYU BEEF GREEK BURGER (D)

Homemade Wagyu Beef Patty, Feta Cheese, Roasted Red Peppers, Baby Gem Lettuce, Beef Tomato, Red Onion, Tzatziki
Served in Potato Bun and Rosemary French Fries

CLASSIC CLUB SANDWICH (D)

Char-Grilled Corn Fed Chicken Breast, Turkey Rashers, Fried Egg, Baby Gem, Beef Tomato, Cheddar Cheese, Mayonnaise
Served with Rosemary French Fries

CHICKEN GYROS (D)

Red Onion, Roma Tomato, Tzatziki
Warm Pita, Oregano French Fries

PAN BAGNAT

Confit Tuna, Rocket Lettuce, Beef Tomato, Kalamata Olives, Soft Boiled Egg, Red Radish, Anchovies
Served with Rosemary French Fries

VEGETABLES AND SCARMOZA PANINI (D)

Char-Grilled Vegetables, Basil Pesto, Smoked Scarmoza Cheese
Served with Rosemary French Fries

PIZZA AND PASTA

FRUTTI DI MARE (D,S)

Tomato Sauce, Prawns, Calamari, Clams, Crab Meat, Basil

95

MARGHERITA (V,D)

Tomato Sauce, Fior Di Latte, Pecorino Romano, Basil

90

120

NAPOLETANA (D)

Tomato Sauce, Fior Di Latte, Pecorino Romano, Anchovies, Capers, Dry Oregano, Basil

90

95

QUATTRO FORMAGGI (V,D)

Mozzarella Cheese, Smoked Scamorza, Gorgonzola, Pecorino Romano Flakes

105

95

BURRATA AFFUMICATA (V,D)

Tomato Sauce, Smoked Burrata Cheese, Rocket Lettuce, Pecorino Romano, Basil

105

95

PIZZA PICCANTE (D)

Spicy Beef Pepperoni, Tomato Sauce, Fior Di Latte, Pecorino Romano, Basil

95

65

SALSICCIA E FUNGHI (V,D)

Tomato Sauce, Fior Di Latte, Button Mushroom, Pecorino Romano, Basil

95

75

VEGETARIANA (V,D)

Tomato Sauce, Fior Di Latte, Artichoke Hearts, Cherry Tomato, Mushroom, Kalamata Olives
Baby Spinach, Dry Oregano, Basil

95

80

PORCINI E TARTUFO (V,D)

Porcini Mushroom, Fior Di Latte, White Truffle Oil, Pecorino Romano, Basil

110

60

PANCETTA TESA (D)

Tomato Sauce, Fior Di Latte, Beef Belly Pancetta, Rocket Lettuce, Pecorino Romano Flakes, Basil

110

120

CILIEGINO GIALLO (V,D)

Confit Yellow Cherry, Tomato Sauce, Fior Di Latte, Pecorino Romano, Basil

95

105

RIGATONI BOLOGNESE (D)

Rigatoni Pasta, Grana Padano, Chives, Basil, Pecorino Romano Cheese

100

75

LINGUINI OF PRAWNS (D,S)

Cherry Tomato Sauce, Garlic, Chili Flakes, Lemon Zest, Parsley, Basil, Pecorino Romano Cheese

125

90

GNOCCHI ALLA SORRENTINA (V,D)

Cherry Tomato Sauce, Burrata Cheese, Pecorino Romano, Basil

115

105

MAIN COURSE

GRILLED LAMB CUTLETS (N,D)

Aubergine Caviar, Salad Cous Cous Royal, Pomegranate Salsa, Pine Nuts

190

85

SPATCHCOCK CHICKEN (D)

Baby Chicken, Preserved Lemon, Roast Kipfler Potatoes
Green Chili & Hatta Honey Marinade, Heirloom tomato Salad

190

85

Supplement to dine

50

125

LINE CAUGHT SEA BASS (D,S)

White Beans, Chorizo, Parsley, Cherry Tomato Sauce

190

Supplement to dine

30

95

SEARED SALMON (D)

Locally Sourced Salmon, Crushed Potatoes, Grilled Asparagus
Crab Béarnaise Sauce

190

95

LIVE ATLANTIC LOBSTER (D,S)

Grilled Brocolini, French Fries, Café De Paris Butter

450

Not included on Halfboard

SIDES

FRENCH FRIES

35

MASHED AGRIA POTATOES (V,D)

40

STEAMED SEASONAL VEGETABLES (V)

35

GRILLED SEASONAL VEGETABLES (V,D)

40

95

MIX GREEN, CHERRY TOMATO, CUCUMBER SALAD, HATTA HONEY-LEMON DRESSING (V,H)

40

110

DESSERTS

TIRAMISU AL CARMELLO (D,N)

Savoardi Cookies, Mascarpone Cream, Salted Caramel Chocolate Ganache

60

EXTRA VIRGIN OLIVE OIL CHOCOLATE CAKE (D,N)

Chios Mastiha Opalys Chocolate Whipped Ganache, Hazelnut Ice Cream

60

PANNA COTTA ALLA FRAGOLA (D,N)

Greek Yoghurt Panna Cotta, Caramelized Strawberry Confit, Basil

60

CROSTATA DI LIMONE (D,N)

Pistachio Frangipane, Italian Meringue, Blueberry Chutney

60

SUMMER BOWL (D,N)

Frozen Yoghurt Cream, Watermelon Sorbet, Acacia Honey, Fresh Mango

55

SEASONAL FRUITS (V)

60

QUARTER SEEDLESS WATERMELON (V,H)

55

BEVERAGES

WORLD BREWS

Budweiser, Sol, Amstel light, Corona

54

Magners

60

Holsten Alcohol-free

39

DRAUGHT BEERS

Heineken / Peroni

HALF

38

FULL

58

CHAMPAGNE

Laurent-Perrier, Brut NV

GLASS

135

BOTTLE

645

Moët & Chandon Rosé

1,355

PROSECCO

Conti di Arco, ITALY

65

300

ROSÉ GRAPES

Marius Rosé, Michel Chapoutier, FRANCE

55

275

Malbec Rosé, Argento, ARGENTINA

65

325

WHITE GRAPES

Pinot Grigio, Corte Giara, ITALY

68

340

Chardonnay, Argento, ARGENTINA

70

345

Sauvignon Blanc, Monkey Bay, NEW ZEALAND

90

455

RED GRAPES

Emotivo Montepulciano, ITALY

60

300

Shiraz, Argento, ARGENTINA

68

340

Rioja, Torres Ibéricos, SPAIN

90

450

DISTILLED DRINKS

Vodka – Smirnoff Red

30 ML

60

BOTTLE

935

Rum – Bacardi Carta Blanca

60

955

Gin – Beefeater

60

1,275

Whisky – Grant's

60

975

Tequila – Jose Cuervo Silver

80

715

Cognac – Martell VSOP

116

1,730

FRUIT COCKTAILS

Ipanema

(Fresh Passion Fruit, Lime Juice, Ginger Ale)

48

Plaj Lemonade

(Fresh Mint, Lemon Juice, Sugar Syrup)

48

Beach Fruit Punch

(Orange Juice, Lemon Juice, Pineapple Juice, Honey, Mixed Fruit Purée)

48

STILL WATER

Local Water

SMALL LARGE

18

32

Aqua Panna

26

37

SPARKLING WATER

Local Water

SMALL LARGE

18

32

San Pellegrino

26

37

FRESH JUICE

Orange, Pineapple, Grapefruit, Carrot,

38

Green Apple, Watermelon

HOT BEVERAGES

Coffee, Americano, Espresso,

Turkish Coffee, Macchiato

37

Cappuccino, Café Latte, Double Espresso

38

Tea

36

(English Breakfast, Earl Grey, Jasmine, Green, Chamomile, Peppermint, Moroccan)

CARBONATED DRINKS

Pepsi, Diet Pepsi, 7Up, Diet 7Up, Mirinda,

28

Club Soda, Tonic Water, Ginger Ale, Bitter Lemon

ENERGY DRINKS

Red Bull / Red Bull Sugar Free

40

تشير الحروف الموضحة بجوار الأطباق إلى المعاني التالية: (V) مناسب للنباتيين، (N) يحتوي على الجوز، (A) تحتوي على الكحول، (H) خيار صحي، (O) تحتوي على منتجات ألبان، (S) القشريات، (O) الأظعمة غير المضرة لمرضى السكري والخالية من الغلوتين متوفرة عند الطلب

Dishes indicated with (V) Suitable for Vegetarians, (N) Contains Nuts, (A) Contains Alcohol, (H) Healthy Option, (D) Dairy, (S) Shellfish, (O) Diabetic Friendly. Gluten Free items are available on request. All prices are in UAE Dirhams and inclusive of 7% Municipality Fees, 10% Service Charge and Value Added Tax